



TAPAS & EXTRAS

WHILE YOU WAIT	14	BURRATA (V)	25
Garlic Bread (V) <i>3 pieces of Toasted Sour Dough Bread smothered with Garlic Butter</i>		A Soft Mozzarella Cheese ball <i>Filled with a creamy Cheese filling s/w a Cherry Tomato, Basil & Sticky Balsamic Salad & Crusty Bread - Serves 2</i>	
Cheesy Garlic Bread (V)	16	WEDGES (V)	18
<i>3 pieces of Toasted Sour Dough Bread smothered with Garlic Butter, Mozzarella & a sprinkling of Parsley</i>		Potato Wedges <i>s/w Sweet Chilli Sauce & Sour Cream</i>	
TRIO OF DIPS (V)	18	HOT CHIPS (VE) (V)	16
Chefs selection of 3 Dips <i>s/w Crackers and Toasted Sour Dough Bread</i>		Crispy Chips <i>s/w Tomato Sauce - Add Aioli + \$3</i>	
ARANCINI`S (V)	25	BRUSCHETTA (V)	20
3 Pumpkin, Sage & Cheese Arancini Balls <i>s/w House-made Sugo & infused Basil Oil</i>		3 Toasted Sour Dough Bread <i>Topped with whipped Feta, Cherry Tomatoes, Red Onion, Olive Oil, Sea Salt & drizzled with Pesto & Sticky Balsamic</i>	
CAULIFLOWER POPCORN	25	WINE TASTING CHEESE PLATE	25
Italian Spiced Battered Cauli-flowerets <i>s/w House-made Romesco Dipping Sauce Serves 2 (VE)(GF)(V)</i>		Small Share Plate (V) <i>Brie, Smoked Cheddar, Grapes, Almonds, Quince Paste & Lavosh Crackers. Serves 2</i>	
NONNAS MEATBALLS	25		
5 House-made Beef & Pork Meatballs <i>Topped with House-made Sugo Sauce sprinkled with Parmesan Cheese & s/w Crusty Bread.</i>			

(GF) GLUTEN FREE / (VE) VEGAN / (V) VEGETARIAN OPTIONS AVAILABLE

*** PLEASE ORDER AT THE
BAR ONCE READY**

*** KITCHEN CLOSSES AT 3PM**

DESSERTS AT 3.30PM

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



SHARE PLATTERS

ANTIPASTO PLATTER

SMALL - SERVES 2	60
MEDIUM - SERVES 4	80
LARGE - SERVES 6	100

*Salami, Mortadella, Prosciutto
Fior di Latte, Provolone,
Roasted Capsicum, Marinated Eggplant,
Semi Dried Tomato`s, Wild Mixed Olives, House-made Dip,
Rock Melon, Figs, Warm Crusty Sour Dough Bread & Lavosh Crackers*

PLOUGHMAN`S PLATTER

SMALL - SERVES 2	60
MEDIUM - SERVES 4	80
LARGE - SERVES 6	100

*Smokey Ham, Brie, Blue Cheese, Smoked Cheddar,
Quince Paste, Mustard Pickles, Salad Leaves,
Baby Gherkins, Pickled Onions,
Sliced Fresh Pear & Apple, Grapes, Dried Apricots & Apples, Roasted
Almonds, Warm Crusty Sour Dough Bread & Lavosh Crackers*



PASTA

GNOCCHI TWICE COOKED 30

Twice cooked - Baked & Fried Gnocchi Slices
s/w House-made Sugo, Crispy Prosciutto & Fior di Latte Cheese

PAPPARDELLE 28

Pappardelle Pasta served in a 3 Meat Ragù in a Vine Shed Red Wine Sugo Sauce, Sprinkled with Parmesan Cheese.



House-made pizza dough & sugo

WOOD OVEN PIZZAS 12"
TRADITIONAL ITALIANO

****NA ON FRIDAYS DURING JUNE, JULY, AUG****

MARGHERITA 24 (V)

House-made sugo, fior di latte, mozzarella, fresh basil

SALSICCIA 30

Fire roasted garlic oil, pork, chilli & fennel sausage, fior di latte, mozzarella, mushrooms, garnished with parmesan cheese, black pepper and wild fennel fronds

CAPRICCIOSA 30 (V)

House-made sugo, fior di latte, mozzarella, mushrooms, artichoke hearts, black olives, prosciutto, fresh oregano

DIAVOLA 30

House-made sugo, fior di latte, mozzarella, spicy salami, black olives fresh chilli, grana parmigiano cheese, fresh oregano

QUATTRO FORMAGGI 30 (V)

Fire roasted garlic oil, 4 cheeses - fior di latte, gorgonzola, grand parmigiano & provolone, fresh oregano.

MEDITERRANEAN 34 (V)

Fire roasted garlic oil, fior di latte, mozzarella, house roasted capsicum & eggplant, house marinated artichoke hearts, sun dried tomatoes, black olives, fetta cheese, fresh rocket & sticky balsamic

FIG & PROSCIUTTO 30

Fire roasted garlic oil, , fior di latte, mozzarella, prosciutto, home grown figs , gorgonzola cheese, house-made dukkha & fresh rocket



House-made pizza dough & sugo

WOOD OVEN PIZZAS 12"
AUSTRALIAN

****NA ON FRIDAYS DURING JUNE, JULY, AUG****

HAM & PINEAPPLE 28

House-made sugo, shredded mozzarella, shaved ham & pineapple

PEPPERONI 30

House-made sugo, shredded mozzarella & pepperoni

MEAT LOVERS 32

*House-made sugo, shredded mozzarella, salami, pepperoni,
shaved ham, & smokey BBQ sauce*

SUPREME 32

*House-made sugo, shredded mozzarella, shaved ham, salami,
mushrooms, house roasted capsicum, pineapple, black olives, onion & fresh oregano*

POTATO PIZZA 30 (V)

*Fire roasted garlic oil, sliced potato, caramelised onion, mozzarella, finished
with a sweet chilli sauce, dollops of sour cream & fresh wild rocket*

SEAFOOD 34

*House-made sugo, fior di latte, mozzarella, prawns, calamari,
mussels, basil oil s/w a wedge of lemon*

KIDS HAM & PINEAPPLE 6" 12

House-made sugo, shredded mozzarella, shaved ham & pineapple

Diary free cheese 4

GF bases 5

Other add-ons available please ask at the bar when ordering

(GF) GLUTEN FREE / (VE) VEGAN / (V) VEGETARIAN OPTIONS AVAILABLE



SALADS

ANTIPASTO SALAD 25 (GF)

*Cos Lettuce, Roquett, Kalamata Olives,
Marinated Eggplant, Semi Dried Tomatoes, Fior di Latte, Salami,
Prosciutto, Olive Oil & Sea Salt*

PANZANELLA SALAD 20 (V)

*Cherry Tomatoes, Cucumber, Red Onion, Fior di Latte,
Toasted Bread Croutons, Fresh Basil,
& Red Wine Dressing*

GARDEN SALAD 20 (V) (GF)

*Mesclun lettuce, Fior de Latte, Olives,
Red Onion, Cucumber, Cherry Tomato`s, & House-made
Vinaigrette Dressing*



KIDS MENU

HOT CHIPS 10 (V) (VE)

Crispy hot chips s/w tomato sauce

WEDGES 12 (V)

Potato wedges s/w sweet chilli sauce & sour cream

KIDS HAM & PINEAPPLE 6" 12

****NA ON FRIDAYS DURING JUNE, JULY, AUG****

House-made sugo, shredded mozzarella, shaved ham & pineapple

HOT DOG 15

*Mini hot dog served in a bread bun, with cheese & tomato sauce
s/w hot chips*

NUGGETS 15

6 chicken nuggets s/w tomato sauce and hot chips



VINE SHED SHARED SET MENU'S

****FOOD SERVICE MUST START BETWEEN 12PM & 1PM****

*2-3 hour minimum required for shared set menu's
Payment to be made as one transaction please*

*****For 15 + people bookings are required ahead of time*****

2 COURSE LONG LUNCH SHARED SET MENU

13 YEARS & OVER 45-

Includes 2 arancini balls per person & chefs selection of pizzas to share

KIDS 5-12 YRS 20-

Includes hot chips s/w tomato sauce & ham & pineapple pizzas to share

Under 5 years no charge

3 COURSE LONG LUNCH SHARED SET MENU

13 YEARS AND OVER 55-

Includes, antipasto share platters, 2 arancini balls per person & chefs selection of pizzas to share

KIDS 5-12 YRS 2 COURSE OFFERED 20-

Includes hot chips s/w tomato sauce ham & pineapple pizzas to share

Under 5 years no charge

****SET MENU NA ON FRIDAYS DURING JUNE JULY, AUG****

(GF) GLUTEN FREE / (VE) VEGAN / (V) VEGETARIAN OPTIONS AVAILABLE



DESSERTS

12PM - 3.30PM

ZEPPOLI DONUTS 16 (V)

*3 Warm house-made Italian donuts, rolled in cinnamon sugar
s/w warm chocolate ganache sauce*

APPLE CRUMBLE PIZZA 12" 24 (V) (GF)

12PM - 3.00PM

****NA ON FRIDAYS DURING JUNE, JULY, AUG****

*GF Pizza base topped with diced apples & a crumble topping
s/w vanilla custard, cream & a sprinkle of icing sugar*

KIDS ICE CREAM 10 (V) (GF)

*Dixie Cup - Vanilla ice cream
s/w a chocolate treat*

SEMIFREDDO 16 (V)

*Honey Semifreddo
s/w berries, white chocolate soil & raspberry dust*

CHOCOLATE BROWNIE 14 (V) (GF)

A Rich Chocolate Brownie s/w raspberry coulis & vanilla bean ice cream.



WINES

REDS

- Vine Shed Shiraz* 10 | 28
Conte Estate Circa 1880 Old Vine Shiraz 12 | 40 NA
Vine Shed Cabernet Sauvignon 10 | 28
Vine Shed Pinot Noir 10 | 28
Conte Estate Aglianico 9 | 25

WHITES

- Vine Shed Gewürztraminer* 9 | 25
Conte Estate Unwooded Chardonnay 9 | 25
Vine Shed Pinot Grigio 10 | 28
Vine Shed Moscato 10 | 28

SPARKLING`S

- Vine Shed Chardonnay Cuvee`* 9 | 25
Vine Shed Shiraz Cuvee` 9 | 25
Conte Estate Lagrein P/F 9 | 25

ROSE`

- Vine Shed Shiraz Rose`* 10 | 28

DESSERT WINE

- Conte Estate Noble Rot Gewürztraminer* 8 | 20
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COCKTAILS

ROSE`INFUSION 20

*Ice, Vine Shed Rose`, Shot of `Rum, Splash of OJ, Dash of Raspberry & Lime Syrup
Splash of Sparkling Water & Garnished with Fresh Mint*

SANGRIA 18

Ice, Mixed Berries, Shot of `Rum, Dash of OJ, Dash of Apple Juice, topped up with Vine Shed Sparkling Lagrein & Garnished with Sliced Oranges

FRUIT TINGLE 16

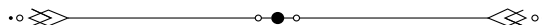
Ice, Mixed Berries, Vine Shed Dessert Wine, Shot of `Rum, Splash of Tonic Water, Garnished with Sliced Oranges

KNOCKED UP 18

Ice, Mixed Berries, Shot of Vine Shed Dessert Wine, Shot of `Rum, Splash of Tonic Water, topped up with Vine Shed Sparkling Shiraz, Garnished with Fresh Mint

MOCKTAIL 12

Lemon Lime & Bitters with a splash of OJ and Apple Juice, Garnished with Fresh Mint





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OTHER BEVERAGES
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BEERS

Corona 10

Coopers Light 9

Non-Alc Beer 8

Beers on Tap ask our friendly bar staff **Pint 14** **Schooner 12**

CIDERS

Apple Cider 10

Pear Cider 10

GIN

McLaren Vale Neat Spirits- Gin & Tonic 14

Vine Shed Ginscato 16

Gin & Vine Shed Moscato served over Ice with Fresh Mint



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OTHER BEVERAGES
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NON - ALCOHOL

Can

Coke, Coke Zero, Sprite, Fanta 6

Glass

Orange Juice 5 / *Small Glass* 4

Apple Juice 5 / *Small Glass* 4

Soda Water 5.50

Tonic Water 5.50

Bottle

Pellegrino Sparkling Water 250ml 6.5 or *750ml* 10

Lemon Lime & Bitters 6.5

Ginger Beer 6.5



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OTHER BEVERAGES
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HOT BEVERAGES

- Flat White* 5.50
- Cappuccino* 5.50
- Latte`* 5.50
- Chai Latte* 5.50
- Dirty Chai* 6
- Short Black* 4.50
- Long Black* 5
- Tea 5 Pot* 6
- Hot Chocolate* 5.50
- Decaf* + 1.50
- Mugs* + 1
- Alternate milks - Almond, Oat* + 1

AFFOGATO 12

2 scoops of Vanilla Ice-cream
Served with a shot of Espresso Coffee

Adults only add on - 30ml Shot of Vine Shed Sticky Dessert Wine + 2